

# Vacancy Announcement

- POSITION:** AECSA Oasis Club Demi Chef
- OPENING DATE:** Sunday, October 2, 2022
- CLOSING DATE:** Sunday, October 16, 2022
- PLACE OF WORK:** American Embassy Community Services Association (AECSA) at the U.S. Embassy
- WORK HOURS:** Full-time, 48 hours per week. Must be available for occasional overtime to accommodate the work demand whether it is after hours, on weekends or on Holidays. One-year contract, renewable.
- SALARY AND BENEFITS:** Salary based on experience. Commensurate w/experience + service charge and tips, health insurance, savings plan, SS enrollment (or severance pay for non-Jordanians), discount on food, paid holidays.
- WHO MAY APPLY:** Resumes will be accepted from all candidates with the requisite skills and experience. Applicants must be at least 18 years of age. Family members of AECSA BOD members are ineligible. ***Note: All ordinarily resident applicants must be residing in country and have required work and/or residency permits to be eligible for consideration.***

## **BASIC FUNCTION OF POSITION**

The Demi Chef is responsible to assist the Sous Chef in contributing to the overall success of the assigned station. He/she meets with the assigned chef de Partie or Sous Chef on daily basis to review the requirements of the meals and time frames for restaurant service. He/she knows and operates all equipment according to standard operating procedures. The Demi Chef performs multiple activities in food preparation including

- Prepares for daily menu requirement.
- Ensures all food on plates is correctly portioned and served uniformly.
- Strictly adheres to hygiene and sanitation rules as required by the Embassy's Health Unit.
- Learns and executes the Embassy fire, safety and evacuation regulations.
- Assists other personnel with their duties, if necessary.
- Performs any other duties as assigned by the Executive Chef.

## **QUALIFICATIONS & COMPETENCIES REQUIRED**

**NOTE:** All applications must address each selection criterion detailed below with specific and comprehensive information supporting each item.

- Basic English Language skills required
- Strong knife skills
- Sound knowledge of food handling procedures and food ingredients from international classic dishes

- Ability to utilize a wide range of kitchen tools and utensils including chopping knives and vegetable grinders
- Close attention to details
- Excellent communication skills, with the ability to effectively interact with people at all levels
- High School degree (preferably culinary degree)
- One year minimum experience as a Demi chef

Interested applicants should submit a cover letter and a resume to: [AmmanAECSA@state.gov](mailto:AmmanAECSA@state.gov)